

Thanksgiving Safety

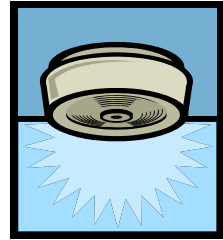


Each year, nearly 4,300 fires in the United States occur on Thanksgiving day causing 15 fatalities, about 50 injuries, and nearly \$27 million in property damage. Of these fires, 1,450 are in residential structures that claim 15 lives, injure 41, and cause an estimated \$21 million in damage.

The Newport Beach Fire Department would like to wish all residents a very safe and happy holiday season. With fire-wise sense, you can ensure a tragedy does not come between you and the festive holiday you have planned.

Smoke Alarms and Fire Escape Plans

- Keep your family and overnight guests safe with a working smoke detector on every level of the house, in every bedroom, and in the halls adjacent to the bedrooms. Test smoke detectors monthly and replace batteries at least twice a year.
- Overnight guests should be instructed on the fire escape plan and designated meeting place for your home.



Cooking Safety

- Have a fire extinguisher available not more than 10 feet from the stove, on the exit side of the room. A “2-A: 10-B: C” Multi-purpose dry chemical extinguisher is recommended. Know how to use your fire extinguisher.
- Start holiday cooking with a clean stove and oven.
- Keep the kitchen off-limits to young children and adults that are not helping with food preparations to lessen the possibility of kitchen mishaps.
- When cooking, do not wear clothing with loose sleeves or dangling jewelry. The clothing can catch on fire and the jewelry can catch on pot handles, causing spills and burns.
- Cook on the back burners when possible and turn pot handles in so they don't extend over the edge of the stove.
- Never leave cooking unattended. If you must leave the kitchen while cooking, turn off the stove or have someone else watch what is being cooked.



Turkey Fryers

- Turkey fryers should always be used outdoors a safe distance from buildings and any other material that can burn.
- Never use turkey fryers on wooden decks or in garages.
- Make sure the fryers are stable and used on a flat surface to reduce accidental tipping.

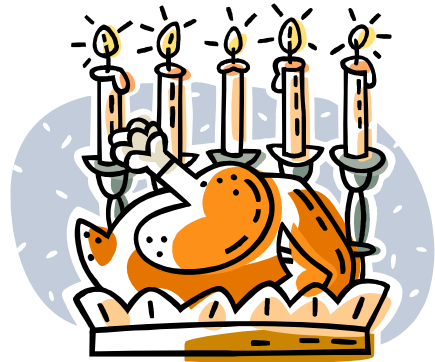
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- Never leave the fryer unattended. Most units do not have thermostat controls. If you don't watch the fryer carefully, the oil will continue to heat until it catches fire.
- Never let children or pets near the fryer when in use. Even after use, never allow children or pets near the turkey fryer. The oil inside the cooking pot can remain dangerously hot, hours after use.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts when touching pot or lid handles. If possible, wear safety goggles to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed and be careful with marinades. Oil and water don't mix, and water causes oil to spill over, causing a fire or even an explosion hazard.



Decorations

- Keep Thanksgiving decorations and kitchen clutter away from sources of direct heat.
- Candles are often part of holiday decorations. Candles should never be left burning when you are away from home, or after going to bed. Candles should be located where children will not be tempted to play with them, and where guests will not accidentally brush against them.
- The candle holder should be completely noncombustible and difficult to knock over. The candle should not have combustible decorations around it.



Smoking

- If smoking is allowed inside, provide guests with large, deep ashtrays and check them frequently. After guests leave, check inside and under upholstery and in trash cans for cigarette butts that may be smoldering.